

THE QUALITY OF MICROBIOLOGICAL, PHYSICO-CHEMICAL AND SENSORY DRIED DANGKE WITH DIFFERENT ADDITION OF SALT AND STORAGE LENGTH

Dian Putri Maharani
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ABSTRACT

Dangke is a traditional food origin of Enrekang Regency, South Sulawesi by heating and adding papaya latex as an agent for milk coagulation. Papaya latex contains the enzyme papain which can coagulate casein protein in milk. Drying and adding salt could increase the shelf life of dangke. The purpose of this research was to find out the quality of microbiological, physico-chemical and sensory dried dangke with the addition of salt 0,1 and 3% at room temperature during 0, 3, 6, and 9 days storage. The trials included texture values, a_w values, pH values, ash and fat content and sensory. The trials which was conducted during storage include Total Plate Count (TPC), total yeast, total mold, Free Fatty Acid, pH, acidity and dissolved protein levels. Statistical analysis of data processing used one way ANOVA and two way ANOVA, if significant it will be further tested with Duncan's New Multiple Ranges Test (DMRT). The results revealed that the quality of dried dangke with addition of salt levels had a significant effect ($P < 0,05$) on TPC, total yeast, total mold, texture, a_w , water content, fat, acidity and FFA, however there was no significant effect ($P > 0,05$) on pH, ash content, dissolved protein and sensory. The quality of dried dangke during storage had a significant effect ($P < 0,05$) on TPC, total yeast, mold, water content, acidity and FFA, however had no significant effect ($P > 0,05$) on pH and dissolved protein. Different levels of salt addition to dried dangke during storage had a significant effect ($P < 0,05$) on total mold and FFA, however has no significant effect ($P > 0,05$) on TPC, total yeast, pH, water content, acidity and protein content. The conclusion was dried dangke with the addition of 3% salt level has the best quality because of the addition of the salt could reduce TPC, yeast and mold and can increase physico-chemical (texture, a_w value, pH, ash, fat content, FFA, acidity and dissolved protein levels and sensory of dried dangke.

Key words: Dangke, Papaya latex, Salt, Microbiological, Physico-chemical, Sensory.